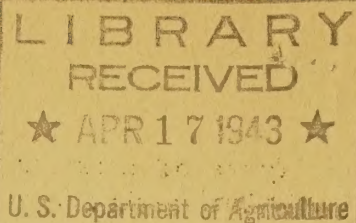


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TIMELY NOTES ON HOME AND COMMUNITY DEHYDRATION

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Drying and dehydrating of fruits and vegetables should be encouraged this year wherever feasible, in addition to canning, storing, freezing, and other methods of food preservation. An all-out stampede to canning and neglect of other methods might even exhaust the supply of containers and closures which can be manufactured this year under wartime restrictions. It is believed that such supplies will be adequate for a greatly enlarged program, but limits are in sight.

Apples, pears, peaches, figs are easy to dehydrate. Some cherries, berries, and plums; and corn, leafy greens broccoli, cabbage, string beans, carrots, beets, onions, green peas, immature soybeans and lima beans, and many other vegetables can be successfully dehydrated. Use of sulfur with light-colored fruits, and preliminary steaming of vegetables till they are almost tender, are two steps of importance in quality retention which have now been established.

TVA Activities.

In February I attended one of a series of 3-day dehydration schools at Knoxville, Tenn., arranged by the Engineering Division of the Commerce Department of the Tennessee Valley Authority for educational and research workers in the Southeastern States. I came away much more enthusiastic than I had hitherto been about the use of dehydration as a supplement to or even a substitute for canning in many homes and communities which have the advantage of cheap electric current, or where devices using other sources of heat can be set up.

I learned that in many of the Southeastern States department of vocational education were planning to build and operate some community dehydrators of about 50-bushel capacity (fresh weight) under the rural war production training program for which an appropriation has recently been granted.

The construction and operation of such a community dryer is described in Course 15, The Rural War Production Training Program, Establishing a Community Food Dehydrator, prepared by TVA and published by the Georgia State Board of Vocational Education in cooperation with the University of Georgia at Athens.

The Tennessee Valley Authority has in preparation a circular illustrated in color on preparing, dehydrating, rehydrating, and cooking foods. This circular, when released, may be purchased in quantity for distribution by State Extension Services.

Types of home drying apparatus that will probably require no new metal are being devised. The Tennessee Valley Authority has a design for an efficient small six-tray home dryer with a capacity for 1/2 bushel of sliced apples, which is heated with 200-watt electric lights for which the materials cost around \$15. This little dehydrator is efficient, and where electricity is cheap, it is economical to operate. There is also a TVA model for a somewhat larger home dehydrator.

The TVA home economists plan to assist municipal power distributors in their territory who wish to cooperate in the national Food for Freedom program by conducting conservation schools featuring various methods which will include dehydrating food in the electric dehydrator.

References on Dehydration

Commerce Department, TVA, Knoxville, Tenn.

Plans for Dehydrator TVA No. 2.
Plans for Dehydrator Victory Model.

Agricultural Extension Service, University of Tennessee, Knoxville.

Dehydration of Fruits and Vegetables, by G. A. Shuey.
Leaflet on Dehydration.

U. S. Department of Agriculture.

Circular No. 619, Preservation of Fruits and Vegetables by Commercial Dehydration.

- ACE-163. Information Sheet on Dehydration of Vegetables.
- ACE-164. Information Sheet on Dehydrated Beets.
- ACE-165. Information Sheet on Dehydrated Cabbage.
- ACE-166. Information Sheet on Dehydrated Carrots.
- ACE-167. Information Sheet on Dehydrated Greens.
- ACE-168. Information Sheet on Dehydrated Onions.
- ACE-169. Information Sheet on Dehydrated Sweetpotatoes.
- ACE-170. Information Sheet on Dehydrated White or Irish Potatoes.
- ACE-171. Information Sheet on Dehydrated Rutabagas.
- ACE-172. The Present Status of Food Dehydration in the United States.

The above references deal with commercial dehydration.

Bureau of Human Nutrition and Home Economics.

The Bureau is revising Farmers' Bulletin No. 1918, "Drying Foods for Victory Meals," on the basis of studies last year with household evaporators and dehydrators. The Division of Housing and Household Equipment, of which Miss Lenore Sater is chief, has designed a home-made electrically heated dehydrator for which a minimum of critical materials is required. It is expected that drawings and specifications of this dehydrator will be available within the next 6 weeks.

A number of State Extension Services last year published circulars on drying and dehydrating products.

Revised Edition, U. S. Army Technical Manual on Cooking Dehydrated Foods.

The first edition of this manual was distributed overseas. A revision is on its way to the Government Printing Office, and probably will be available within a couple of months. So far the price has not been set, but the publication may be ordered from the Superintendent of Documents. This manual, which is well illustrated, deals only with the cooking of dehydrated foods and does not cover dehydration techniques.

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